

Salisbury Steak with Mushroom Gravy
Stewart Goldstein, owner, [Monmouth Meats](#), Red Bank, NJ
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Yields: 6 Servings

INGREDIENTS

1-1/2 pounds ground meat
1/2 package onion soup mix
1/2 cup onions, diced
1 teaspoon Italian seasoning
2 teaspoons minced garlic
3 tablespoons Worcestershire sauce
1 egg, slightly beaten
Salt and pepper
Bread crumbs
Fresh mushrooms, sliced
3 tablespoons butter or margarine
1 tablespoon oil
1 can beef broth
1/8 cup of flour
1 cup water

DIRECTIONS

In a large bowl, mix together first nine ingredients. Form into patties and place on plate to refrigerate.

In a large deep skillet, put two tablespoons of butter and fresh sliced mushrooms; sauté until done. Place on plate and set aside.

Add one tablespoon butter and oil into the skillet and place patties. Cook until done, then place on plate and set aside.

While patties are cooking, whisk together water and flour in the skillet with meat drippings. Add beef broth and flour water mixture. Stir until desired thickness, add mushrooms and patties and let simmer for about 10 minutes.

Serve with vegetables and scalloped potatoes.